



TOM AND JERRY

In the bottom of a cup, stir 1 1/2 ounces of mix into 2 teaspoons of batter. Fill with hot milk, stir, sprinkle with nutmeg.

Mix: 1/3 Brandy  
1/3 Light rum - e.g. Barbados  
1/3 Dark rum - e.g. Demarara

Batter:

Separate 6 eggs. Whip whites firm (it helps to add a sprinkle of Cream of Tartar) and set aside.

Beat yolks thoroughly. Add to them

1/4 teaspoon powdered cloves

1/4 teaspoon nutmeg

1/2 teaspoon cinnamon

Blend.

Add as much powdered sugar as possible until too stiff to beat. (ca. 3/4 lb.) Then stir in beaten egg whites.

Stir before using.

Will keep up to a week if refrigerated.